



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Christmas Chocolate Sponge Log by David Pengelly

Ingredients

Sponge

4 Large eggs
115g (4 oz.) Caster sugar
85g (3 oz.) Self-raising flour
30g (1 oz.) Cocoa

Topping

150g Chocolate
200ml Double Cream

Filling

300ml Whipping cream (whipped)
Strawberry / Raspberry jam

Method

- Line an Aga baking tray with bake-o-glide (or baking parchment).
- Whisk the eggs and sugar to pale and creamy consistency, sift the flour and cocoa onto the mixture and fold in very gently, pour into the lined tray and spread.

AGA (2, 3 and 4 oven): place the grid shelf on the floor of the roasting oven and bake for about 8 minutes until firm to the touch, turning half way through.

Everhot: bake in the top oven set at 240°C with the shelf on the second [up] position for about 8 minutes until firm to the touch, turning half way through.

Turn out on to a sugared cloth, remove the bake-o-glide and allow to cool.

Make the topping: melt the chocolate (in a bowl on the back of the AGA's top plate, or the very right-hand edge [not full contact] of the Everhot's simmering plate). Once melted stir in the double cream, cool before using.

Assemble: spread the sponge with the whipped cream and jam / preserve, roll up carefully then use the chocolate mixture to decorate.